

Sunshine Catering Assisted Buffet Service

The most requested service requested for Weddings, Large Corporate Events and Parties is our **Assisted Service Buffet (ASB)** which is served from our elegant chafing dishes and elegantly present buffet table. This allows your guest to be served in a co-ordinated and orderly fashion by our professional and friendly staff.

The elegant appearance of the chafing dishes will meet your most discerning requirements while allowing us to cater for all types and sizes of buffet meals. It is an economic and flexible means of keeping meals hot away from the kitchen such as soups, meats, vegetable, rice, pasta, sauces and many other things.

How Sunshine Catering does it.

- We normally liaise with your MC to co-ordinate the service of the meal by informing your guest the following
- The top table is given waitress service followed by guest tables called to the buffet by table numbers or names as applicable where our staff will serve them. This is normally by tables of two or three depending on the size of the room, number of guest seated at the table and number of total guest for the meal.
- Your guests are also encouraged to have seconds once everyone has been served once.
- Desserts are served directly to the tables so guest need not get up again and this normally coincide with the champagne for the toasts.
- Experience staff, are always on hand to serve and assist you guests every need.
- For larger events we may either have two separate buffet tables or have two joined together in an L shape where the salad selection would meet in the corner. This would again speed up the service.
- If however you are having an informal wedding and would like the top table to go to the buffet table prior to your guest then by all means we are happy to oblige.

This method is very effective in avoiding guest standing too long at the buffet table and the staff service means they do not have to handle any utensils or serve themselves.

All of the above is overseen and managed by our duty Manager on the day to ensure professionalism and high standards are maintained throughout the duration of your event.

Benefits of the above

They have to benefits for things to be worthwhile so here they are

1. Our polished stainless steel chafing dishes are set up to keep food hot throughout any function so all meals are served piping hot
2. Guests have a wider selection of food to choose from and food waste is minimal as they choose exactly what and how much they want.
3. You have a wider choice of meats as normally there will be lamb or mutton, chicken and fish together on the buffet display
4. All food is garnished and displayed nicely
5. Your guests can have a little of all of the dishes if they wish as there are no restriction
6. There are a variety of desserts to choose from with sometimes 3 or 4 desserts available on the day
7. Guests can return for second or third helping
8. On a buffet we serve up to 1,000 guests with the same privileges
9. More cost effective for the client with a greater variety to choose from.
10. Assisted Service Buffets enhances the social event by bringing guest together and interactive with the staff while providing choice and variety to all you and all your guests.
11. Having an experienced caterer like **Sunshine Catering** will ensure all the above is carried out to the highest standards ensure you remember your wedding for the right reasons.